



PLUMAS COUNTY  
ENVIRONMENTAL HEALTH DIVISION  
**FOOD SAFETY EVALUATION REPORT**  
270 County Hospital Rd., Ste 127 Quincy, CA 95971  
Phone: (530) 283-6355 FAX (530) 283-6241

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Date of Inspection: 12/26/21

Facility Name: <u>Rich Bar Taproom + MFF</u>	Phone Number:	PR ID # <u>2149-2190</u>
Facility Site Address: <u>60 Main St</u>	City: <u>Quincy</u>	Zip: <u>95971</u>
Permit #: <u>24-1302</u>	Exp Date: <u>2/1/25</u>	Permit Holder: <u>ETHAN LENNOX</u>
		Type of Inspection: <u>Routine</u>

See reverse side for the code sections and general requirements that correspond to each violation listed below

In = In compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site MAJ = Major violation OUT=Out of Compliance

In	N/O-N/A	COS	MAJ	OUT
<b>DEMONSTRATION OF KNOWLEDGE</b>				
	✓	1. Demonstration of knowledge: food safety certification		
<b>Food Safety Cert Name: Pending - seeing via email.</b>				
		Exp. Date		
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>				
	✓	2. Communicable disease; reporting, restrictions & exclusions		
	✓	3. No discharge from eyes, nose, and mouth		
	✓	4. Proper eating, tasting, drinking or tobacco use		
<b>PREVENTING CONTAMINATION BY HANDS</b>				
	✓	5. Hands clean and properly washed; gloves used properly		
	✓	6. Adequate handwashing facilities supplied & accessible		
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>				
	✓	7. Proper hot and cold holding temperatures <u>HOT + COLD</u>		
	✓	8. Time as a public health control; procedures & records		
	✓	9. Proper cooling methods		
	✓	10. Proper cooking time & temperatures		
	✓	11. Proper reheating procedures for hot holding <u>105°C</u>		
<b>PROTECTION FROM CONTAMINATION</b>				
	✓	12. Returned and re-service of food		
	✓	13. Food in good condition, safe and unadulterated		
	✓	14. Food contact surfaces: clean and sanitized		

In	N/O-N/A	FOOD FROM APPROVED SOURCES	COS	MAJ	OUT
	✓	15. Food obtained from approved source			
	✓	16. Compliance with shell stock tags, condition, display			
	✓	17. Compliance with Gulf Oyster Regulations			
<b>CONFORMANCE WITH APPROVED PROCEDURES</b>					
	✓	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		SB 13 83 Food Diversion Program			
<b>CONSUMER ADVISORY</b>					
	✓	19. Consumer advisory provided for raw or undercooked foods			
<b>Highly Susceptible Populations</b>					
	✓	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
<b>WATER/HOT WATER</b>					
	✓	21. Hot and cold water available			
		Temp <u>116°F Taproom</u>			
<b>LIQUID WASTE DISPOSAL</b>					
	✓	22. Sewage and wastewater properly disposed			
<b>VERMIN</b>					
	✓	23. No rodents, insects, birds, or animals			

SUPERVISION		OUT
24. Person in charge present and performs duties		
<b>PERSONAL CLEANLINESS</b>		
25. Personal cleanliness and hair restraints		
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>		
26. Approved thawing methods used, frozen food		
27. Food separated and protected		
28. Washing fruits and vegetables		
29. Toxic substances properly identified, stored, used		
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>		
30. Food storage; food storage containers identified		
31. Consumer self-service		
32. Food properly labeled & honestly presented		
<b>EQUIPMENT/ UTENSILS/ LINENS</b>		
33. Nonfood contact surfaces clean		
34. Warewashing facilities: installed, maintained, used; test strips		
35. Equipment/ Utensils approved; installed; clean; good repair, capacity		
36. Equipment, utensils and linens: storage and use		
37. Vending machines		
38. Adequate ventilation and lighting; designated areas, use		

OUT	
39. Thermometers provided and accurate	
40. Wiping cloths: properly used and stored	
<b>PHYSICAL FACILITIES</b>	
41. Plumbing: proper backflow devices	
42. Garbage and refuse properly disposed; facilities maintained	
43. Toilet facilities: properly constructed, supplied, cleaned	
44. Premises; personal/cleaning items; vermin-proofing	
<b>PERMANENT FOOD FACILITIES</b>	
45. Floor, walls and ceilings: built, maintained, and clean	
46. No unapproved private homes/ living or sleeping quarters	
<b>SIGNS/ REQUIREMENTS</b>	
47. Signs posted; last inspection report available	
<b>COMPLIANCE &amp; ENFORCEMENT</b>	
48. Plan Review	
49. Permits Available	
50. Impoundment	
51. Permit Suspension	

Received by (Print)

Title

Received by (Signature)

Specialist (Print)

Specialist (Signature)

Re-inspection Date:

Next Routine.

2) Adjust hot water heaters to obtain 120°F or above.